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Substitute for form 1449A/PTO INFORMATION DISCLOSURE STATEMENT BY APPLICANT <i>(use as many sheets as necessary)</i>				<i>Complete if Known</i>	
				Application Number	10/614,962
				Filing Date	July 8, 2003
				First Named Inventor	Vernon D. Karman et al
				Group Art Unit	3721
Examiner Name					
Sheet	1	of	5	Attorney Docket number	4767-00016

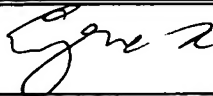
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*EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
<i>EE</i>		2,364,049	12/1944	Bensel	<i>52</i>	<i>—</i>	
		2,779,681	1/1957	Sell et al			
		3,597,228	8/1971	Jeppson et al			
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<i>EE</i>		5,524,419	6/1996	Shannon	<i>—</i>	<i>—</i>	
Examiner Signature	<i>John R</i>			Date Considered	<i>6/24/04</i>		

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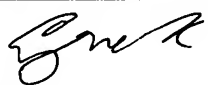
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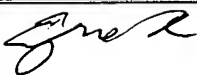
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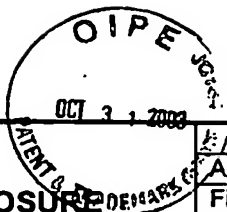
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						YES	NO

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